

# Rico Greenfelder

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## PROFILE

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Proven Chef experienced at scaling teams and processes across enterprise, comfortable working cross-functionally.

## WORK EXPERIENCE

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### Executive Chef — Trantow - Leuschke (Sep 2022 - Mar 2024)

- Managed kitchen of 16 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 34% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 18% through optimized dish pricing.

### Executive Chef — Metz - Kirlin (Mar 2022 - Jun 2024)

- Catered private events for up to 193 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 35% through optimized dish pricing.
- Managed kitchen of 11 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 23% with vendor negotiations and waste controls.

### Pastry Chef — Wolff and Sons (May 2020 - Feb 2021)

- Catered private events for up to 89 guests with 95%+ client satisfaction.
- Maintained food cost under 20% with vendor negotiations and waste controls.

### Line Cook — Bailey, Crist and Brakus (Oct 2014 - Oct 2021)

- Maintained food cost under 33% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 40% through optimized dish pricing.
- Managed kitchen of 22 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 106 guests with 95%+ client satisfaction.

### Pastry Chef — Smitham Group (Mar 2021 - Oct 2023)

- Maintained food cost under 21% with vendor negotiations and waste controls.
- Managed kitchen of 23 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 37% through optimized dish pricing.

## SKILLS

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### Cuisine Styles

Mediterranean • Pastry • Plant-based

### Kitchen Skills

Cost Control • Baking • Butchery • Plating • Sauce-making • Menu Design

### Operations

Catering • Event Planning • Supplier Negotiation • HACCP • Inventory Management

### Soft Skills

Time Management

## ACADEMIC BACKGROUND

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B.A. Hospitality Management, MacGyver LLC University (2017)

## PROJECTS

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**pecus** - Adaptive modular methodology

## CERTIFICATIONS

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- Food Safety Manager
- HACCP Level 3
- Certified Sommelier (optional)